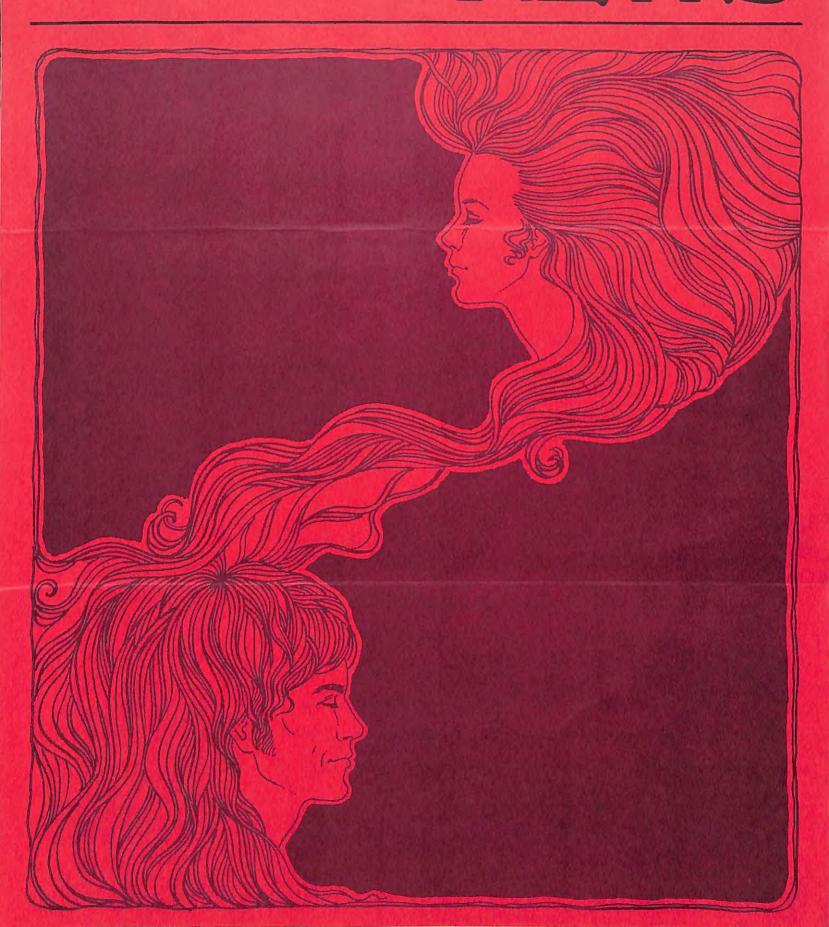
CLUB '70 NEWS



Merry Christmas

PRESIDENT'S MESSAGE

I would like to convey my thanks to everyone for their support during this last year and say that it has been a most enjoyable one for me. The end of my term is fast approaching and I must say that it brings to mind many fond memories.

I would like to remind all of you that the General Meeting in January will be an important one, leaving us with the responsibility of making decisions on the lease on the premises as well as you the electorate making your choices as to whom will run your Club for the coming year. Please come out to this meeting and show you care by taking this task in a serious vein.

I look forward to seeing you all here in the Club during the Christmas Season and would like to wish each and everyone of you a very Merry Christmas and the best in the New Year. Each new year brings to us new responsibilities and new happinesses and your Executive would like to wish you all the best in 1975

Again, Thanks and Meiry Christmas



TRAVEL ARTICLE UNAVAILABLE AT PRESS TIME.

Thank you for your patience.

A DRINKING DRIVER CAN STOP YOU DEAD! This holiday season, PLEASE drive with care and arrive home safe and sound.

If our Check Stops save even ONE life, they're worthwhile! Before 16

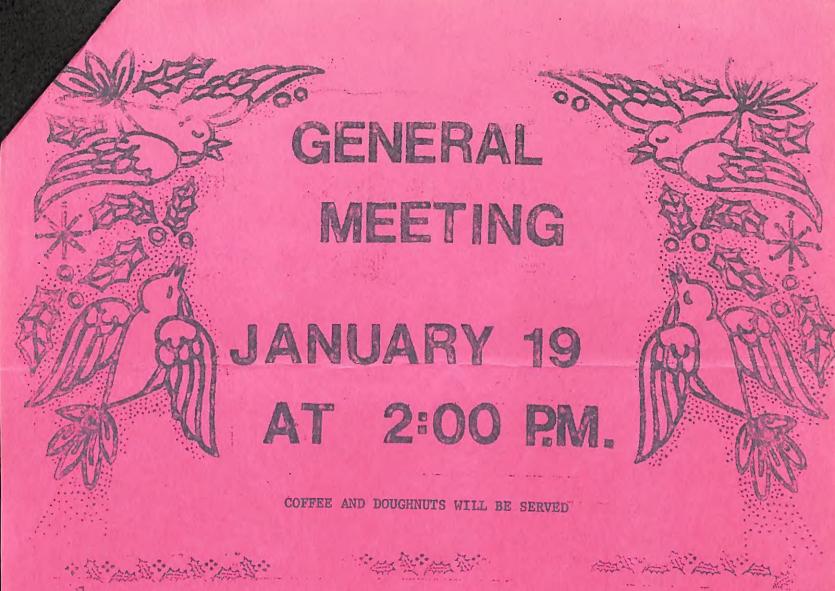
R.C.M.P. and Municipal Police forces operate up to 120 "CHECK STOPS" during the holiday season, in an attempt to remove impaired drivers from ALBERTA highways

Before leaving the Club, or a friends place, have a coffee or two. You can be convicted even if your blood alcohol level is less than .08%, and who of you would like to pay out \$500.00 for their first offence.

YULETIDE GREETINGS AND SAFE DRIVING!







DURING THE HOLIDAY SEASON THE HOURS OF OPERATION FOR THE CLUB WILL BE:

December 20th - the Executive will attempt to execute a skit pertaining to the festive season

December 21 Christmas party and with all sorts of luck we may even be able to get a band to provide the music.

Sale of New Year"s Tickets will be cut off.

December 22, 23, 24, 25, ---CLOSED

December 26 - Club will be open with the hopes of maybe a booze permit - but don't get your hopes too high.

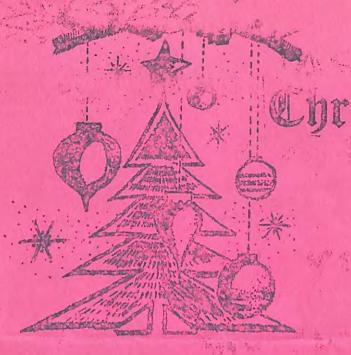
December 27 - regular Friday night opening

December 28 - regular Saturday night opening

Closed December 29 and 30 - so you can recouperate

December 31 - Open at 7:00 p.m. and a HAPPY NEW YEAR TO ALL





Christmas Party Dec. 21st.

WITH HOPES OF A BAND TO PROVIDE THE FUSIC

OF COURSE THERE WILL BE BOOZE AS IT IS A SATURDAY NIGHT,

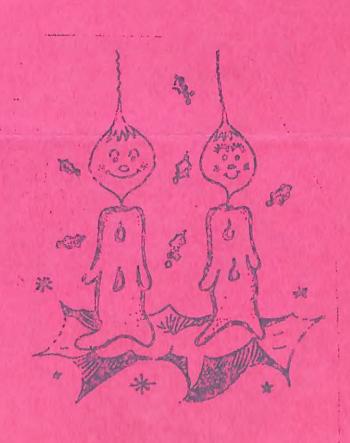
DOORS WILL OPEN AT 9:00 P.M.

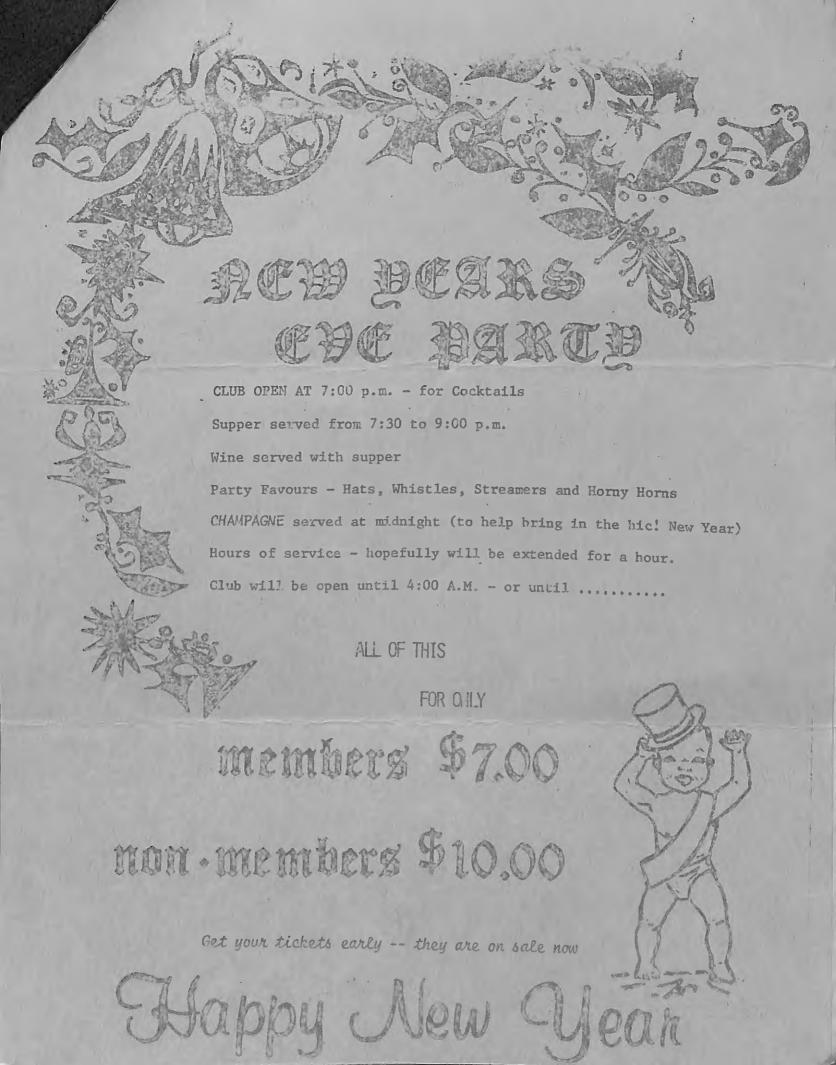
Staff Skit Met. 20th.

To execute or be executed by the

Control of the state of the sta

Board of Directors.





gournet gobbling a with happa

TUNA CHIP CASSEROLE

1 can Condensed Mushroom soup 3/4 cup milk

2 tsp. minced onion

2 tbsp. lemon juice

1 can flaked tuna (7oz. size)

3 cups coarsely crushed potato chips

Combine milk - soup and onion. Heat to boiling, stirring constantly, season with a dash of salt and pepper. Sprinkle lemon juice over the tuna in a separate dish. Alternate layers of tuna and chips in a greased 6" x 10" baking dish. Pour the soup mixture over the tuna and chips. Sprinkle a final layer of chips over the casserole and bake at 350degree oven for 25 minutes. This is a fast tasty dish that will serve 5 or 6 people and in this day and age of high food prices it is real easy on the pocket.

STEAMED (not stoned) CHRISTMAS PUDDING (CARROT)

2 eggs

l cup sugar

l cup butter (margarine)

3 cups flour

2 cups mashed carrots

l cup raisins

l cup currants

°l/4 cup cardied mixed fruit or cherries

£ tsp. baking soda

l/4 tsp. salt

l tsp. each nutneg, allspice, cloves and cinnamon

l/4 tsp. ginger

Mix butter and sugar well. Beat in eggs. Add carrots, mix in 1/2 of the flour. With the other half of the flour mix with the spices, soda and fruit. Add to butter sugar and egg mixture and stir well. Steam in well greased pudding dish, covered for 3 hours. Serve with your favourite caramel or brandy sauce for a real festive added delight.

HANNAH'S Favourite hard sauce ((To be used on steamed pudding)

2 cups milk L cup sugar Pinch of salt L tsp. of butter

Bring to a boil and thicken with cornstarch and water. It should be a thick gravy consistency. Add $\ell/2$ cup RIIM or BRANDY (to the sauce - you can have yours later) and pur hot over the steamed pudding.

CLASSIFIED ADS

1/8 th, page\$2.50
1/4 th. page\$5.00

2 line advertisement\$2.00

Send ads and make payable to "CLUB '70

P.O. Box 1716, Main Post Office,

EDMONTON, T5J 2P1.

ORGANIST required New Years Eve,

Pls. contact Bob Dean at 477 - 1280

DEAN'S BEAUTY STUDIO. 210 King St. Spruce Grove,

Telephone 899 - 2989 for appointments, Ear piercing also available. MEN's Styling upon request.

12/1/74.

Telephone 899 - 2989

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Basmt. 10166 - 100 Street, Edmonton,

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Mon ----Thurs. ... 4.00pm - I.00am.

Fri.---Sat.....4.00pm - 5.00am.

Sundays 4.00 pm. -- 12.00 and

12/1/74. Telephone 424 - 9302



THE FESTIVE SEASON IS AGAIN

UPON US AND WE WOULD LIKE TO

WISH ALL THE MEMBERS OF CLUB

'70,A VERY MERRY CHRISTMAS

AND A HAPPY NEW YEAR,

MARK & FRANK